

THE ARBOUR

Appetizers

- California Caesar salad, rosemary croutons, toasted shaved almonds, aged parmesan cheese 17
Beet salad, wild arugula, endive, candied walnuts, blue cheese, lemon vinaigrette 17
Grape salad, mixed lettuce, crumbled goat cheese, black sesame seeds, red wine vinaigrette 17
Burrata cheese, heirloom tomatoes, crispy grains, basil seeds, extra virgin olive oil 17
Roasted asparagus, farm cheese, poached egg, crispy quinoa, crispy shallots 16
Potato croquettes, smoked bacon, cheddar cheese, crème fraiche, chives 16
Spicy beef chili toast, warm brioche, beef fat candle, love 17
Corn agnolotti, ricotta cheese, roasted corn, aged parmesan cheese, brown butter foam 19
Fresh tagliatelle pasta crumbled pork sausage, rapini, chili flakes, aged parmesan cheese 18
Roasted heirloom tomato soup, basil oil 13

Entrees

- Mediterranean seabass, polenta cake, roasted fennel, baby bok choy, celery root puree, lemon foam 41
Roasted salmon, brentwood corn, cherry tomatoes, farro, soy beans, chili foam 35
Seared raw yellowfin tuna, garlic risotto cake, avocado, asparagus, soy hollandaise, salsa verde 43
Shrimp penne, sautéed shrimp, white wine garlic sauce, crème fraiche, capers 29
Lobster risotto, one pound of Maine lobster, tomatoes, beans, shallots, aged parmesan cheese 49
Fusilli pasta, genovese basil pesto, roasted pinenuts, aged pecorino cheese 29
Bucatini spaghetti, alla vodka sauce, ground pancetta, tomato cream, parmesan cheese 29
Black pepper crusted chicken breast, sautéed green beans, fingerling potatoes, onion cream 29
Duo of duck, roasted breast and confit leg, parsnip puree, baby turnips spinach, peppercorn sauce 45
New York Steak, 12oz grass-fed steak, french fries, confit shallots, cognac sauce, ketchup 49
Filet mignon, wild mushroom ragout, classic pomme anna potato, truffle butter 57

Dessert

- Dark chocolate mousse, espresso crumble, crispy chocolate pearls, coffee cream 15
Fresh blackberries, olive oil mousse, shortbread cookies, almond brittle 15
California cheesecake, grapefruit, coconut macaroon, meringue 15
Warm bread pudding, vanilla ice cream, salted caramel sauce, prickly pear 15
Concord grape sorbet, lemon meringue kiss 10

Kids

- Butter spaghetti with cheese 7 / Chicken breast 7 / French fries with ketchup 6

Weekly Bar Specials

Cocktails Specials

- Spicy Mezcal Margarita ~ Se Busca mezcal, jalapeno syrup, lime juice 15
Raspberry Sour ~ St. George gin, raspberry liquor, lemon juice, raspberry gummy 15
Grapefruit Old Fashioned ~ Four Roses bourbon, brown sugar, grapefruit bitters 15
Tito's Spritz ~ Tito's vodka, St. Germain, Alberto Nani prosecco, jasmine tea 15
Dark & Stormy ~ Flur De Cana 12-year rum, ginger beer, star anise, lime 15

FULL BAR AND EXTENSIVE WINE LIST AVAILABLE

The Arbour strives to use only organic, local, and fresh ingredients.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS